



To Start

Watermelon and Feta Cheese Salad (VG) (GF) 11
watermelon, haricots vert, white truffle vinaigrette, mint

Peruvian Grouper Ceviche (GF) 14
marinated in lime, cilantro, red onions, sweet potatoes

Angus Beef Carpaccio (GF) 13
capers, truffle mayonnaise, shaved grana padano

Tender Crabmeat and Poached Shrimp Salad (GF) 14
mangoes, scotch bonnet pepper, citrus segments

Atlantic Salmon Tartar (GF) 14
dijon mustard, chives, tobasco, worcestershire, crispy plantain

Beetroot and Goat Cheese Salad (VG) (GF) 11
baby spinach, walnut, pomegranate dressing

Main

Entrecote au Poivre 30
Beef entrecote, green peppercorn sauce and pomme frite

Grilled Angus Beef Tenderloin "Rossini" 36
topped with foie gras, potato mille-feuille, portobella and port cream sauce

Roasted Duck Breast 29
green apple chutney, creamy balsamic and honey sauce

Smoked Grilled Mahi Mahi Fillet 29
sauteed garlic kale, poblano chili creamy sauce

Crispy Grilled Barracuda Filet 30
curried braised leeks, young garlic and saffron sauce

Baked Spiny Lobster Tail in Light Puff Pastry 38
minted julienne vegetables, lobster vanilla beurre blanc

Sundried Tomato Rosemary Polenta (VG) 25
thyme cherry tomatoes, heirloom tomato sauce

Green Pea and Mint Risotto (VG) 25
Balsamic reduction, parmegiano reggiano, dash of truffle oil

VG denotes Vegetarian and GF Gluten Free



Sweets

Classic Crème Brûlée 10
Vanilla bean and caramelized sugar

Mango Panna Cotta 10
Creamy velvet fresh mango

Lemon Tart 10
Torched meringue, raspberry sorbet

Selection of ice creams and sorbets 8

Dessert Cocktails

Americano 8
campari, vermouth, soda water

Espresso martini 8
vodka, kahlua, espresso

ABC 8
amarula, banana, cream

Hot Drinks

Espresso 3

Cappuccino 4

Cafe Latte 4

Americano 3